



5317 Dixie Highway  
502-447-2600

[www.owenfuneralhome.com](http://www.owenfuneralhome.com)

9318 Taylorsville Road  
502-266-9655

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From Our Family to Yours

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Family Owned & Operated  
Sincere Service Is Our Way of Life

### Owen Funeral Homes

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The Owen Family Newsletter is published by the Owen Funeral Home. We invite your comments or questions. Please direct all correspondence to the Owen Family.

Email: [info@owenfuneralhome.com](mailto:info@owenfuneralhome.com)

Email addresses are not retained by Owen.

Join us on



## Celebrating 80 Years of Service

In 1939, Bird S. Owen, Jr. opened the doors to the Owen Funeral Home by providing "Sincere Service" as his way of life. He knew the importance of extending a helping hand and giving back to his community. He also recognized that being a true friend to those in need would be the foundation for Owen Funeral Homes for many years to come.

And now 80 years later, we are proud to say, the Owen Funeral Home family and staff lives up to the belief and core values established by the founding members, Bird Owen, Jr. and his wife Edith.

In an ever-changing world, Owen Funeral Homes remain family owned and operated. Perhaps the most important word here is "operated." David Owen, Pam Owen and their daughter Rachel Barr, not only own the funeral homes, but they are there every day, assisting families in their greatest time of need. Linda Owen Miller also worked along side her brother caring for families. The Owen family not only says the words "sincere service," but lives them.

The Owen Funeral Homes have grown, changed and expanded but never strayed from their foundation. They offer unparalleled care to the families they serve both during their time of need and following, providing comfort, support, professional bereavement services and social gatherings.

David follows the service philosophy and dedication to serve as a member of many organizations including Funeral Director Association of Kentucky; Fall Cities Funeral Directors Association; Masonic Lodge #258; Valley Masonic Lodge #511; Scottish Rite; Big Brothers/Big Sisters of Louisville; Gilda's Club of Louisville; Kosair Charities; Board Member of Harbor House of Louisville and National Corvette Restoration Society.

Owen Funeral Homes are full service homes offering a wide variety of options for families. They have many support groups open to all. You can find out more about their groups and services on their website or give them a call. It won't take you long to realize what sets them apart from other funeral homes and why they can proudly say "We Are 80 Years Old."

**Cruising with Owen**  
**Eastern Caribbean on the Carnival Magic**  
**February 8 – 16, 2020**

**All the benefits and amenities of a regular cruise**  
**PLUS Exclusive Access to Gospel Music Greats**

**Exciting Ports: Amber Cove - Grand Turk - Half Moon Cay**

*Gospel Bands: The Hoppers, Brian Free & Assurance, Karen Peck and New River, Tribute Quartet, Emily Ann Roberts, The Talleys, Ivan Parker, The Whisnants, High Road & Carolina*  
*Plus special performance of the Beyond Amazing Tour*

**Cost per person includes:** (6) Day Caribbean Cruise on the Carnival Magic with all the Ship's Amenities Operating (ship gratuities included), Exclusive Access to Gospel Music & Top Speakers, Bus Transportation, (2) Nights Hotel Stay, and (2) Continental Breakfasts

**Deposit Dates:** *(Make checks payable to Abraham Productions and mail payment to Genene Nisbet, Owen Funeral Homes, 5317 Dixie Highway, Louisville, KY 40216)*

- \$300 Deposit Due at time of registration (Will also need copy of your passport)
- 2nd Deposit of 50%: July 15, 2019
- Final Payment Due: September 15, 2019

If interested, contact Genene Nisbet at 502-447-7759 or [genene.nisbet@owenfuneralhome.com](mailto:genene.nisbet@owenfuneralhome.com).

**Rollin' With Owen**  
**Stream Cliff Herb Farm**  
**Thursday, July 25, 2019**



**Includes:** Transportation, Garden Workshop, with Hanging Flower Basket and Lunch

**Cost Per Person:** \$109.00

**Payment Due:** June 24, 2019 *(Please make check payable to Miller Transportation.)*

Join us for this one-of-a-kind experience to Stream Cliff Herb Farm in Commiskey, IN. The farm, a 5th generation family-owned farm, tearoom and winery specializes in herbs, perennials and unusual annuals. We will attend a garden workshop making our own hanging flower basket with an assortment of blooming plants to enjoy throughout the garden season. Lunch at their delicious Twigs & Sprigs Restaurant and plenty of time to visit their three gardens, craft shops, winery, and gift shop.

**Lunch choices:** *(Please indicate when you reserve)*

- Dill and Rosemary Chicken salad (served on a fresh croissant)
- Pulled Pork Barbeque (smoked on the farm) served on a fresh brioche bun
- Cilantro Lime Chicken Breast (served on a fresh baked focaccia bun)

*For questions contact: Genene Nisbet 502-447-7759*

*or [genene.nisbet@owenfuneralhome.com](mailto:genene.nisbet@owenfuneralhome.com)*



**Stepping Stones 2019**  
Thursday, September 12, 2019  
11:00 a.m. -2:00 p.m.  
Valley View Church

8911 Third Street Road – Valley Station

**“Shower your Neighbors with Love”**  
Donate personal care items for:  
**Shively Area Ministries**  
**South Louisville Community Ministries**  
**Southwest Community Ministries**

The Owen Family invite you to Stepping Stones 2019. Stepping Stones is an annual program sponsored by Owen Funeral Homes. This year we are celebrating our 80th Anniversary serving families in our community. We are celebrating with two Southern Gospel music groups. Get ready for power-packed harmonies and songs that will lift your spirit.



Brian Free and Assurance



The Perrys

Make sure to bring your appetite because we also have a tasty buffet planned by Mark’s Feed Store. If you plan to join us for lunch, a lunch ticket is required in order to provide adequate food for all. All tickets are reserved and may be picked-up on August 26th, at an Owen Funeral Home location. After lunch, we will move into the auditorium where there is room for all who wish to attend.

Don’t forget to “Shower your Neighbors with Love” by donating personal care items (i.e. body soap, shampoo, hand soap, deodorant, etc.) These items will assist our local area ministries as they minister to those in crisis and need.

**Lunch reservations are limited and required. Please pre-register with Gene Nisbet at 502-447-7759 or [gene.nisbet@owenfuneralhome.com](mailto:gene.nisbet@owenfuneralhome.com).**

**Need a Monument, Bronze Memorial or Bench?**

Contact Gary Thomas at Owen Monument  
Office: (502) 447-2601  
Email: [gary@owenmonument.com](mailto:gary@owenmonument.com)

Meet one of our  
Owen Family Members...

**Rachel Barr**

Director of Operations, Funeral Director



**Pam, Rachel, David**  
*Continuing the legacy*

Rachel, daughter of Pam and David Owen, is celebrating 20 years with Owen Funeral Home.

Following her graduation from U of L in 2000, Rachel started her apprenticeship at Owen Funeral Home and received her Funeral Director’s License in 2003. She feels the most rewarding part of her job is being able to assist families through a difficult time. Rachel enjoys the family ties and being able to work daily with her parents. Growing up in the Owen family has given Rachel a first-hand look at how service and commitment to the community is vital to the families she serves. Watching her grandparents and parents focus on providing the very best for each need is something that she remains committed to.

In June 2012, Rachel married Richard Barr in Hawaii. They enjoy sports (especially seeing the New York Yankees play), traveling, and hanging out with their dogs, Brutus, Dexter, and Dillinger. She enjoys photography and has her own company, Pivot Photography.





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**PAID**  
 Louisville, KY  
 Permit No. 1151

*OWEN FAMILY*

Bird S. Owen Jr. (1911-1987)  
 Edith R. Owen (1917 - 2015)  
 Linda Owen  
 David L. and Pamela H. Owen  
 Rachel Barr

*FUNERAL DIRECTORS*

Kyle O'Bryan, Manager Dixie Highway  
 Josh Richardson, Asst. Manager Dixie Highway  
 Toby Larkins, Manager Jeffersontown  
 Michael L. Burns  
 Tanner Harshman  
 Mark McNeil  
 Jackie Pugh  
 Philip R. Simpson

*PRE-NEED SERVICES*

Shannon J. Schur

*MEMORIALIZATION SERVICES*

Gary Thomas

An Owner of

**Highlands Funeral Home**  
 3331 Taylorsville Road \* Louisville, KY 40205 \* 502-451-4420

**Neighborhood News**

**Grief Support Groups**

*Provided by Owen Funeral Homes as a Free Public Service*

***"Now and Beyond"***

Group for Spousal Loss  
 Every 3rd Friday, 2:00 p.m.  
 Southwest Regional Library  
 Every 3rd Wednesday, 2:00 p.m.  
 Owen Funeral Home, Jeffersontown

***Monthly Spousal Loss Luncheon***

Every 1st Friday, 2:00 p.m.  
 Golden Corral Restaurant  
 5362 Dixie Highway

***"A Parent's Grief"***

1st and 3rd Monday, at 6:30 p.m.  
 Owen Funeral Home  
 Dixie Location

***Monthly Men's Breakfast***

Every 3rd Monday, 9:00 a.m.  
 Frisch's Restaurant  
 7401 Dixie Highway

**For Information: Please call or email Genene Nisbet,  
 Bereavement Services Specialist at 447-7759  
[genene.nisbet@owenfuneralhome.com](mailto:genene.nisbet@owenfuneralhome.com)**

***You Are Always Welcome -***

Owen Funeral Home staff welcomes the opportunity to show you around either of our facilities and to answer any questions you might have. Call the office or stop by.

From Our Kitchen  
 To Yours  
 from Edith Owen's Collection



**Ranger Cookies**

- 1 cup butter
- 1 cup sugar
- 1 cup brown sugar
- 2 eggs
- 2 cups flour
- 1 teaspoon vanilla
- 1 teaspoon baking soda
- 1/2 teaspoon baking powder
- 1/2 teaspoon salt
- 2 cups oatmeal
- 1 cup coconut
- 2 cups crisp rice cereal
- 1 cup raisins

Cream together butter, sugars, eggs and vanilla. Add flour, baking powder, salt and soda. Stir in oatmeal, coconut, cereal and raisins. Drop by spoonfuls on ungreased cookie sheets. Bake at 375 degrees for 12-15 minutes.  
 Makes 7 dozen.

***A crisp cookie that ships well to our troops overseas.***